MARKED-UP VERSION OF AMENDMENTS

Please amend paragraph [0089] as follows:

[0089] A packaging bag of a low-melting heat seal type shown in FIG. 1 was fabricated by using a polyester film having a thickness of 20 μm as an oriented film (outer material) and a polyethylene film having a thickness of 40 μm as a cast film (inner material). In a test, the bag was used for packaging, as a content, four tissues (made of Nepia, manufactured by Oji Paper Co., Ltd.) impregnated with tap water to a water content of 10-40 cc. The size of the bag was shown in FIG. 19. The packaged bag was placed in a microwave oven (EMO-MRI (HL) type, high-frequency output 500 W, turn table diameter 300 mm, manufactured by Sanyo Electric Co., Ltd.) and heated therein. Steam was generated in the course of heating, the internal pressure was increased, and in a short time it was observed that a small hole 11 was formed. In this test, the water content of the packaged product was changed, and the time until the small hole was formed ~~at the~~in the cast film at the area corresponding to the ends of the cutting line ~~of~~in the oriented film and the maximum opening width observed when the film was opened along the cutting line were measured. The measurements were conducted twice, immediately after the packaging bag was manufactured (Table 1) and in 10 days after it was manufactured (Table 2).

Table 1

Water content (cc)	Time until the formation of small hole (s)	Opening width (mm)	State of small hole
10	35	20	⊙
20	40	19	⊙
30	44	19	⊙
40	52	18	⊙

Table 2

Water content (cc)	Time until the formation of small hole (s)	Opening width (mm)	State of small hole
10	32	18	⊙
20	33	18	⊙
30	41	22	⊙
40	54	19	⊙

Please amend paragraph [0090] as follows:

[0090] In the tables the symbol ⊙ relating to the state of the small hole represents a state in which the small hole was formed in the cast film at a boundary line between the surface coated with a heat seal agent and the ~~present~~ non-coated surface, as was expected, and the steam present inside the packaging bag was released to the outside of the packaging bag with good stability.

Please amend paragraph [0097] as follows:

[0097] A packaging bag of a low-melting heat seal type shown in FIG. 9 was fabricated by using a foamed polyethylene sheet having a thickness of 300 μm as a thermally insulating flexible sheet (outer material), a polyester film having a thickness of 20 μm as an oriented film (intermediate material), and a polyethylene film having a thickness of 40 μm as a cast film (inner material). In a test, the bag was used for packaging four tissues (made of Nepia, manufactured by Oji Paper Co., Ltd.) impregnated with tap water to a water content of 10-40 cc. The size of the bag is shown in FIG. 19. The packaged bag was placed in a microwave oven (EMO-MRI (HL) type, high-frequency output 500 W, turn table diameter 300 mm, manufactured by Sanyo Electric Co., Ltd.) and heated therein. Steam was generated in the course of heating, the internal pressure was increased, and in a short time an opened state of a small hole 11 was detected. In this test, the water content of the packaged product was changed, and the time until the small hole was formed in the ~~oriented~~ cast film and the maximum opening width observed when the film was opened along the cutting line of the oriented film were measured.

Please amend paragraph [0101] as follows:

[0101] A packaging bag (foamed PE + CPP film provided with a cutting line) shown in FIG. 15 was fabricated by using a foamed polyethylene sheet having a thickness of 300 μm as a thermally insulating flexible sheet (outer material) and a polypropylene film having a thickness of 40 μm as a cast film (inner material) having a cutting line cut therein. Commercial sweet potatoes were placed

into the packaging bag and sealed therein to obtain a packaged product. The packaged product was placed in a microwave oven with a high-frequency output of 1500 W and heated for 2 min. Steam was generated in the course of heating and the internal pressure has increased. Eventually a rift appeared in the external foamed polyethylene sheet and an open state was confirmed. In this test, the weight of sweet potatoes before and after the heating was measured, the loss of water on evaporation caused by heating was calculated, and the central temperature of the heated product was measured.

Please amend paragraph [0102] as follows:

[0102] Comparative tests with the packaged products using other packaging materials were conducted. Thus, the comparative examination under the same conditions as described above was conducted on a packaged product obtained by placing sweet potatoes in a polypropylene tray (PP tray), packaging them with a vinyl chloride wrapping film (manufactured by Mitsubishi Jushi K.K.) and heating them in a microwave oven and another packaged potatoes obtained by placing potatoes in a polypropylene tray and directly heating them in a microwave oven.

Please amend paragraph [0103] as follows:

[0103] The packaged products of the above-described three types were removed from the microwave oven immediately after heating and organoleptic examination of the feel to the touch and taste was conducted by testers who directly touched the products removed from the oven and then tasted the sweet potatoes removed from the bag or tray. The results are presented in Table 4.

Table 4

Content: Sweet Potatoes, Heating: 1500 W x 2 min

Packaging material	Before heating	After heating	Reduction percentage	Effective temperature	temperature of central part	Taste
Vinyl chloride wrapping film + PP tray	205	160	22%	x	90°C	too dry
PP tray	205	166	20%	x	90°C	too dry
Foamed PE + CPP film provided with a cutting line	205	172	16%	⊙	91°C	hot and tasty

Please amend paragraph [0104] as follows:

[0104] Then, commercial potatoes were placed in the packaging bags or containers of the above-described three types and packaged products were obtained. The packaged products were heated for 1 min and 30 s in a microwave oven with a high-frequency power of 1500 W and measurements of the amount of generated steam and central temperature and the organoleptic test were conducted in the above-described manner. ~~Furthermore, comparative tests were conducted with the packaged products using the other packaging materials in the above-described manner.~~ The results are presented in Table 5.

Table 5

Content: Potatoes

Heating: 1500 W x one and a half minutes

Packaging material	Before heating	After heating	Reduction percentage	Effective temperature	tempera-ture of central part	Taste
Vinyl chloride wrapping film + PP tray	127	92	28%	x	87°C	slight-ly exces-sive loss of mois-ture
PP tray	127	97	24%	x	88°C	Exces-sive loss of mois-ture
Foamed PE + CPP film provided with a cutting line	135	111	18%	⊙	89°C	proper mois-ture and hot

Please amend paragraph [0110] as follows:

[0110] A heat-resistant container 20 made of a polypropylene resin and having a shape with a width of 115 mm, a length of 128 mm, and a height of 40 mm, as shown in FIG. 20, was filled with Japanese hotchpotch (*oden*) consisting of 107 g of solid ingredients and 113

cc of soup, and was heat-sealed with a cover film 19 having a portion (A) coated with a low melting-point sealing agent and a cutting line (a). The cover film 19 used herein was constituted by layers of an oriented polyethylene terephthalate (PET) film of 12 μm and a cast polypropylene film (CPP) of 30 μm.